

# THE LUNCH MENU

\*20% gratuity will be added automatically for parties of 5 and more

## START & SHARE

<b>BURRATA</b> 18 beet medley + balsamic glaze + micro greens + cherry tomato	<b>CRISPY CALAMARI</b> 18 saffron aioli + sweet peppers	<b>* TUNA TARTARE</b> 21 ahi tuna + fresh mango + avocado + chili garlic sauce + sesame oil + soy sauce + baguette crostini
<b>SPINACH ARTICHOKE DIP</b> 18 tortilla chips	<b>RUSTIC MEATBALLS</b> 15 beef + herbs + veal + raisin + pine nuts + homemade pomodoro sauce + parmesan	<b>HANDMADE DUMPLINGS</b> 12 <b>CHICKEN   PORK   VEGETABLE</b> ponzu + hot mustard
<b>BUFFALO CAULIFLOWER</b> 14 sweet chilli + blue cheese ranch	<b>GRILLED OCTOPUS</b> 19 farm potato + yuzu chimichurri + blistered cherry tomato	
<b>GUACAMOLE - 17</b> house made tortilla chips	<b>FRIED MAC &amp; CHEESE BALLS</b> 18 tomato blush	

## TENDER GREENS

<b>CAESAR SALAD</b> 13 romaine + crispy capers + parmesan cheese + brioche croutons	<b>WATERMELON TARRAGON CHICKEN SALAD</b> 17 tarragon chicken salad + watermelon + kale + arugula + feta + almonds + lemon honey vinaigrette	<b>BUTTERNUT SQUASH KALE SALAD</b> 16 kale + roasted butternut squash + goat cheese + maple glazed walnuts + balsamic vinaigrette	<b>SHAVED BRUSSELS SPROUTS AND KALE SALAD</b> 15 toasted hazelnut + shaved Brussels sprouts + kale + green apple + parmesan cheese + hazelnut dressing	<b>THE BLUEDOG COBB</b> 17 iceberg lettuce + Hass avocado + four-minute egg + grape tomato + turkey bacon + red onion + Maytag blue cheese + blue cheese ranch
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## — SALAD ADDITIONS —

<b>NY STRIP STEAK - 11</b>   <b>SALMON - 10</b>
<b>SHRIMP - 9</b>   <b>CHICKEN - 7</b>

## HOMEMADE FOCACCIA FLATBREADS

<b>PROSCIUTTO ARUGULA</b> 18 prosciutto + arugula + cheddar cheese + parmesan cheese + balsamic glaze	<b>MARGHERITA</b> 16 marinara sauce + mozzarella cheese + basil	<b>SMOKED SALMON ARUGULA</b> 19 smoked salmon + cheddar cheese + tomato + onion + arugula + egg mimosa	<b>CHICKEN PESTO</b> 17 grilled chicken + basil pesto + blistered cherry tomato + caramelized onion + arugula + parmesan cheese
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## SMOOTHIES 9

<b>Almond Dream</b> Almond Milk+Almond Butter+Banana+Cacao+cinnamon+Vainilla	<b>Queen of the Jungle</b> Fresh Orange Juice + Kale + Spinach + Banana	<b>St. Tropez</b> Apple Juice + Blueberry + Strawberry + Banana + Walnut + Vanilla	<b>Laguna Beach</b> Coco Water + Strawberry + Blueberry + Banana + Granola + Vanilla	<b>Chiang Mai</b> Organic Soy milk+ Peanut Butter + Banana + Cocoa + Cinnamon + Vanilla	<b>Uber Antioxidant</b> Orange Juice + Strawberry + Raspberry + Blueberry + Pomegranate
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## SIGNATURE BURGERS

<b>SALMON BURGER</b> 23 salmon burger + golden pickled beet + cabbage slaw + caviar jalapeño horseradish aioli	<b>GODDESS APHRODITE</b> 18 homemade vegan burger + shiitake "bacon" brussels sprouts + pepper mostarda
<b>CRISPY POLLO LOCO</b> 22 crispy boneless chicken thigh + boozy cheese applewood bacon + pepper mostarda	<b>CHEESE ROYALE</b> 19 choice of cheese + brie + havarti + american, mozzarella + cheddar + swiss + pepper jack + blue cheese

## PLATES

<b>PAN SEARED THYME CHICKEN</b> 28 whipped potato + sauteed spinach	<b>ATLANTIC SALMON</b> 32 quinoa + shaved brussels sprouts + citrus beurre blanc
<b>BRAISED SHORT RIBS</b> 36 mashed potato + crispy brussels sprouts + red wine reduction	<b>PAN SEARED SCALLOPS</b> 32 citrus beurre + vegetable risotto
<b>STEAK FRITES</b> 42 12oz NY Strip Steak + Frites   Green peppercorn sauce	<b>FILET MIGNON</b> 44 whipped potato + braised Madeira mushroom

## PASTA

<b>CACIO E PEPE</b> 27 grilled shrimp + garlic butter + pecorino Romano	<b>LAMB RAGU TAGLIATELLE</b> 28 braised Australian lamb ragu + peppers + shitake mushrooms + parmesan
<b>TUSCAN CHICKEN RIGATONI</b> 27 creamed chicken + spinach + cherry tomato + parmesan cheese	<b>SEAFOOD TAGLIATELLE</b> 30 shrimp + squid + mussel + clam + cherry tomato + spicy almond pesto

<b>TRUFFLED MUSHROOM GNOCCHI</b> 25 mushrooms + baby spinach + truffle cream
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### \*CONSUMER INFORMATION

There is a risk associated with consuming raw oysters, raw fish, raw shellfish, raw eggs, shellfish, and eggs fully cooked. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, raw fish, raw shellfish, and raw eggs and should eat oysters, fish, shellfish, and eggs fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

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